

TABLE 1-continued

	BATTER 1		BATTER 2		BATTER 3	
	Weight (g)	Weight %	Weight (g)	Weight %	weight (g)	Weight %
Oil	25.5	3.67	3.67	2.94	2.96	2.69
Milk	243	34.99	60	48.00	58	52.70
TOTAL	694.5	100.0	125.01	100.0	110.05	100.0
fried mm thickness		9		6		5
Comments	Thick/dense		Ok		very soft	
Viscosity	16301		3494		1094	

[0116]

TABLE 2

	K	D	n	n-1	Viscosity
Batter 1	35747	4.4	0.47	-0.53	16301
Batter 2	5697	4.4	0.67	-0.33	3494
Batter 3	1564	4.4	0.76	-0.24	1096

[0117] Table 3 shows the results from the moisture content analysis of pancakes derived from batters 1 and 3.

TABLE 3

	% Moisture content (batter)	% Moisture content (cooked pancake)
Batter 1	47.84	42.87
Batter 2	52	47.47

## Example 2

## Method for Making a Filled Pancake

[0118] This example demonstrates a method for making a filled pancake from a batter.

[0119] Batter 2 described in Example 1 was used for this example. Two 30 gram aliquots of pancake batter were deposited on a griddle and the batter was allowed to spread naturally. The griddle was set at about 400° F. The two aliquots of batter were cooked for about 80 seconds to form two pancake components. A blueberry filling of about 10 grams was placed in the center of one of the pancake components with a pastry bag equipped with a cake decorating nozzle. The other pancake component, without the filling, was lifted from the griddle, flipped and placed onto the pancake component with the filling such that the two ungelatinized surface layers interacted. The combined composition was heated for about 30 seconds. Then, the combined composition was flipped over and heated for about another 30 seconds.

[0120] Preparation of the filled pancake in this manner resulted in a pancake with a light brown color that was fully cooked as shown in FIG. 7.

## Example 3

## Surface Characteristics of the Pancake Components

[0121] This example examines the surface characteristics of the pancake components. The changes in surface characteristics with changing surface temperatures is also determined.

[0122] Pancakes were made using batter 2 of Example 1. To form pancake components, about 30 g aliquots of batter was deposited on a griddle set at about 400° F. The pancakes were removed at different amounts of cooking and analyzed. These cooking times were reached when the center of the top surface of the pancakes reached a temperature of 120° F., 140° F., 160° F., 180° F., and completely done. When the center of the top surface of the pancakes reached the respective temperature the pancakes were removed from the griddle and frozen. A cross-section of the frozen pancakes was cut and analyzed. The cross-sections of the pancakes were also analyzed using microscopy. Microscopy was done using a polarizing light microscope. Photographs were also taken of the cross-section of the pancakes and the top surface of the pancake.

[0123] FIG. 2A-2D contains images of a pancake in which the center of the top surface was at 120° F. when the pancake was removed from the griddle and frozen. FIG. 2A is a microscopy image that shows a substantially crystalline structure. The crystalline structure in the microscopy image is indicative of the presence of ungelatinized batter. FIG. 2B-2D show that pancake components at this temperature are only partially set and have runny batter that would spill if flipped over.

[0124] FIG. 3A-3D contains images of a pancake in which the center of the top surface was at 140° F. when removed from the griddle and frozen. FIG. 3C shows that about a quarter of the pancake component at the bottom now has a translucent structure with the remaining still being a crystalline structure. The increase in the amount of translucent structure in FIG. 3C compared to FIG. 2A is indicative of an increased amount of gelatinized batter. Pancake components with edges having electron microscopy images similar to 3C are appropriately sticky for combining with another pancake component. FIG. 3A and FIG. 3D show a set structure without runny batter that is appropriate for depositing filling and flipping over.

[0125] FIG. 4A-4D contains images of a pancake in which the center of the top surface was at 160° F. when removed from the griddle and frozen. FIG. 4C shows a significant amount of translucent structure indicative of more extensive gelatinization of batter compared to FIG. 3C. The surface of the pancake was mostly set, however, pancake components with edges in this stage would lose the stickiness required. In addition, inappropriate amount of batter was left for adherence. There appears to be very little uncooked batter on the surface.

[0126] FIG. 5A-5D contains images of a pancake in which the center of the top surface was at 180° F. when removed from the griddle and frozen. FIG. 5C shows a predominantly translucent structure with very little crystalline structure remaining. FIG. 5A, 5B, and 5D indicate that almost all of the batter has set. Pancake components with edges similar to FIG. 5A-5D would be dry and non-sticky.